

Asian Brown Rice Noodles

- 12 oz brown rice noodles, cooked
- 3 T each soy sauce, seasoned rice vinegar, Asian Peanut Sauce
- 5 T sesame oil
- 1 c chopped cilantro
- 1 lime, juiced
- 1/2 c dry-roasted peanuts
- 2 t Sriracha

Combine all ingredients and serve with extra Asian Peanut Sauce, Dipping Sauce, Umami Salmon and Cucumber Salad. Pairs perfectly with Keller, Riesling Trocken 2014.

Asian Peanut Sauce

- 1 c each crunchy peanut butter, water
- 2 garlic cloves, crushed
- 2 T each grated ginger, soy sauce, seasoned rice vinegar, palm or coconut or dark brown sugar
- 1 t hot pepper flakes
- 1 star anise

In a small pot, heat and whisk the ingredients, then let cool. Serve individual portions with Salad Wraps to avoid accusations of double dipping.

Dipping Sauce

- 2 T chopped garlic
- 4 T each sugar, fresh lime juice
- 1 t chili-garlic sauce, finely chopped, fresh hot red chilies or 2 teaspoons hot pepper flakes
- 6 T each fish sauce, water

Use a mortar and pestle to grind garlic, sugar and chili into a paste, or combine them on a cutting board using a fork to mash and a spoon to press or a knife to finely chop and mix.

In a small bowl, combine garlic-sugar-chili paste with fish sauce, water and lime juice. Stir to dissolve sugar. Cover and refrigerate for up to a week.

Jittery Cook